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Platé is a unique and delicious wine made from fermented bananas, which is an integral part of the cuisine and culture of **Zangvebar**. The traditional preparation of Platé involves using overripe, mashed bananas that are mixed with water and sugar, and then left to ferment for several days in a cool and dark place. The fermentation process creates a distinctive aroma and flavor that sets it apart from other types of wine.

Platé is not only enjoyed as a refreshing beverage in Zangvebar, but it is also used in cooking to add depth and complexity to various dishes. It pairs well with seafood and other local delicacies, and is often served at weddings, festivals, and other celebrations.

The rarity and exotic nature of Platé make it a highly sought-after drink in the Northern Kingdoms, where it is considered a luxury item. Due to its high demand and limited supply, Platé is often sold at a premium price in Kerack, Cidaris, and Kovir, as well as in the bustling port city of Novigrad. Nevertheless, those who can afford to indulge in this delicacy are often willing to pay the price for its unique taste.

In the Nilfgaardian Empire, Platé is more readily available and can be found at more affordable prices, as the Nilfgaardians quickly figured out how to produce it, as well as coffee. The warm and humid climate of the southern parts of the empire, such as the island of <u>Sabana</u>, makes it a perfect environment for growing bananas, and as a result, Platé is more widely produced and consumed in the empire's southern regions, such as Vicovaro. Locals here enjoy it as a refreshing drink with meals or as a way to cool down on hot summer days.

In addition to being a beverage and cooking ingredient, Platé has cultural significance in Zangvebar. It is often used in traditional ceremonies and rituals, and is considered a symbol of hospitality and generosity. Guests are typically welcomed with a glass of Platé, and it is often served as a gesture of goodwill.

Despite its popularity, the production of Platé remains a labor-intensive and timeconsuming process. The bananas must be carefully selected and mashed at just the right stage of ripeness, and the fermentation process requires careful monitoring and attention. As such, it remains a specialty item, with small-scale producers in Zangvebar continuing to make it using traditional methods. In the Nilfgaardian Empire, producers are trying to innovate in the way it is produced, although the results are not the same, but the demand for Platé remains high.

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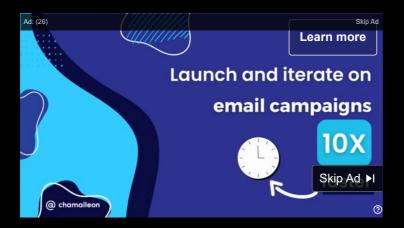


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Unlike in the Northern Kingdoms or Nilfgaard, Platé is not available at high prices that only noble or bourgeois families can afford. Due to its proximity, in territories such as the desertic Hannu and the southern region of Ofir bordering Zangvebar, it is usually consumed by a large part of the population. Platé's affordability has made it a staple beverage in these regions, Platé is consumed not only as a refreshing drink but also as a way to connect with their cultural roots especially for those descendants of Zangwebarian emigrants. Its availability and low cost have also made it a popular gift to bring to gatherings or celebrations.

In Hannu, for example, Platé is often consumed with dates and other local delicacies, while in Ofir, it is sometimes mixed with other ingredients such as spices like cinnamon or nutmeg to create unique variations.



Trivia

- Platé is a real wine, made, like its fictional counterpart, from bananas and is
 typical of the Canary Islands, Spain. More specifically from Tenerife,
 although it is not a drink that has long been in the local culture, as it
 emerged in the mid-2010s, since then it has been gaining popularity.
- Although there are banana trees in the north in cities such as Gors Velen, they do not yield bananas due to the climate.

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